

ABSTRACT OF DISCLOSURE

5 A protective coating or film is applied to at least a portion of the outermost surfaces of the outermost layers of a farinaceous product including a high solid fat index lipid or hard butter to form an outer high solid fat index layer. Reheating the product in a toasting environment from a refrigerated or frozen state causes the high solid fat index layer to transfer heat into the interior of the food product by continuously melting and resolidifying in a controlled way to limit toasting while absorbing into the surface of the product at a rate limited by the high solid fat index. The film serves as a protective barrier which limits toasting (i.e., browning) in the toasting environment by conducting heat into the interior of the product and to prevent moisture escape from the product during refrigerated or frozen storage and during the reheating process.

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